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Recipe for Plum Pudding

Anon

1/4 lb. flour
1/4 lb. currants
1 tsp. salt
1/4 lb. sultanas (small raisins)
1 tsp. allspice
2 cooking apples, peeled, cored and chopped
1 tsp. ginger
1 ounce cut mixed (citrus) peel
1 tsp. cinnamon
2 oz. shredded almonds
pinch fresh grated nutmeg
Juice and grated rind of 1 orange and 1 lemon
1/4 lb. fresh breadcrumbs
1/4 lb. molasses (treacle)
1/2 lb. shredded suet
4 large eggs
1/4 lb. brown sugar
2 tbsp. brandy
1/4 lb. dried chopped apricots
1/4 lb. prunes
1/4 lb dates

Sift flour, salt and spices into a large bowl. Stir in breadcrumbs, suet and sugar. Add fruits, peel and rind. Beat lemon and orange juice, molasses and eggs together and add to other ingredients. Steam for 6 hours -- a coffee tin filled with the mixture and placed in a steamer in a covered pan does well. A little vinegar and lemon juice in the water will prevent the pan from discoloration. After steaming cover in a cool place and let age as long as possible - usually about 5 weeks. To serve, re-steam for another 3 hours. Remove from tin, douse with warm brandy and set it ablaze!

If you haven't got six weeks before Yule to prepare a proper pudding (I never do) a tinned one from Crosse & Blackwell will do fine. Just be sure to always heat the pudding first, no matter who made it, or all the warmed brandy in the world won't help. And don't forget the hard sauce!

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